



VALENTINE'S DAY

FOUR-COURSE MENU FOR TWO | 125

Wednesday, February 14th

COURSE I

OYSTERS*

on the half shell, caviar, preserved melon
pearl

COURSE II

ROOT VEGETABLE BISQUE

celery root, parsnip, parmesan, crispy
prosciutto, chive

COURSE III

FILET AND LOBSTER*

10oz filet mignon, butter poached lobster
tail, fennel bernaise, herbed yukon potato
fan, asparagus

COURSE IV

PANNA COTTA

dark chocolate and mascarpone layers, rose
dark chocolate shards, raspberry

CHAMPAGNE FEATURES

CHARLES LE BEL INSPIRATION, 1818 BRUT BY
BILLECART-SALMON | 19 (glass)

BILLECART-SALMON, BRUT ROSÉ | 110 (375ml)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE SERVED RAW/UNDERCOOKED OR WILL BE COOKED TO ORDER. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.